

AMW 230

Gebrauchsanweisung

Instructions for use

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تعليمات وكيفية الاستعمال

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INSTALLATION



PRIOR TO CONNECTING



CHECK THAT THE VOLTAGE on the rating plate corresponds to the voltage in your home.

PLACE THE OVEN ON A STABLE, EVEN SURFACE that is strong enough to hold the oven and the food utensils you put in it. Use care when handling.



POSITION THE OVEN AT A DISTANCE from other heating sources. For sufficient ventilation there must be a space of at least 20-cm above the oven. Ensure that the space underneath, above and around the oven is empty to allow for proper airflow.

ENSURE THAT THE APPLIANCE IS NOT DAMAGED. Check that the oven door closes firmly against the door support. Empty the oven and clean the interior with a soft, damp cloth.

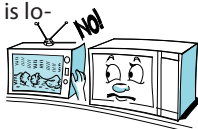


DO NOT OPERATE THIS APPLIANCE if it has a damaged mains cord or plug, if it is not working properly, or if it has been damaged or dropped. Do not immerse the mains cord or plug in water. Keep the cord away from hot surfaces. Electrical shock, fire or other hazards may result.

AFTER CONNECTING

THE OVEN CAN BE OPERATED ONLY if the oven door is firmly closed.

POOR TELEVISION RECEPTION and radio interference may result if the oven is located close to a TV, radio or aerial.



THE EARTHING OF THIS APPLIANCE is compulsory. The manufacturer will accept no responsibility for injury to persons, animals or damage to objects arising from the non-observance of this requirement.

The manufacturers are not liable for any problems caused by the user's failure to observe these instructions.



IMPORTANT SAFETY INSTRUCTIONS



READ CAREFULLY AND KEEP FOR FUTURE REFERENCE



DO NOT HEAT, OR USE FLAMMABLE MATERIALS in or near the oven. Fumes can create a fire hazard or explosion.



DO NOT USE YOUR MICROWAVE oven for drying textiles, paper, spices, herbs, wood, flowers, fruit or other combustible materials. Fire could result.



IF MATERIAL INSIDE / OUTSIDE THE OVEN SHOULD IGNITE OR SMOKE IS OBSERVED, keep oven door closed and turn the oven off. Disconnect the power cord or shut off power at the fuse or circuit breaker panel.



DO NOT OVER-COOK FOOD. Fire could result.



DO NOT LEAVE THE OVEN UNATTENDED, especially when using paper, plastic or other combustible materials in the cooking process. Paper can char or burn and some plastics can melt if used when heating foods.



DO NOT USE corrosive chemicals or vapors in this appliance. This type of oven is specifically designed to heat or cook food. It is not designed for industrial or laboratory use.



DO NOT HANG OR PLACE heavy items on the door as this can damage the oven opening and hinges. The door handle should not be used for hanging things on.



ONLY ALLOW CHILDREN to use the oven without adult supervision after adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use. The appliance is not intended for use by young children or infirm persons without supervision. Young children should be supervised to ensure that they do not play with the appliance.



If your oven has a combination mode, children should only use the oven under adult supervision due to the high temperatures generated.



DO NOT USE YOUR MICROWAVE oven for heating anything in airtight sealed containers. The pressure increases and may cause damage when opening or may explode.



THE DOOR SEALS AND THE DOOR SEAL AREAS must be regularly inspected for damage. If these areas are damaged the appliance should not be operated until it has been repaired by a trained service technician.

EGGS

DO NOT USE YOUR MICROWAVE oven for cooking or reheating whole eggs with or without shell since they may explode even after microwave heating has ended.





PRECAUTIONS



GENERAL

THIS APPLIANCE IS DESIGNED FOR DOMESTIC USE ONLY!

THE APPLIANCE SHOULD NOT BE OPERATED without food in the oven when using microwaves. Operation in this manner is likely to damage the appliance.

THE VENTILATION OPENINGS on the oven must not be covered. Blocking the air intake or exhaust vents may cause damage to the oven and poor cooking results.

IF YOU PRACTICE OPERATING the oven, put a glass of water inside. The water will absorb the microwave energy and the oven will not be damaged.

DO NOT STORE or use this appliance outdoors.

DO NOT USE this product near a kitchen sink, in a wet basement, or near a swimming pool, or similar.

DO NOT USE THE CAVITY for any storage purposes.

REMOVE WIRE TWIST-TIES from paper or plastic bags before placing bag in the oven.



DEEP-FRYING

DO NOT USE YOUR MICROWAVE oven for deep-frying, because the oil temperature cannot be controlled.



USE HOT PADS OR OVEN MITTS to prevent burns, when touching containers, oven parts, and pan after cooking.

LIQUIDS

E.G. BEVERAGES OR WATER. Overheating the liquid beyond boiling point can occur without evidence of bubbling. This could result in a sudden boil over of the hot liquid.



To prevent this possibility the following steps should be taken:

1. Avoid using straight-sided containers with narrow necks.
2. Stir the liquid before placing the container in the oven and let the teaspoon remain in the container.
3. After heating, allow standing for a short time, stirring again before carefully removing the container from the oven.

CAREFUL

ALWAYS REFER to a microwave cookbook for details. Especially, if cooking or reheating food that contains alcohol.

AFTER HEATING BABY FOOD or liquids in a baby bottle or in a baby food jar, always stir and check the temperature before serving.



This will ensure that the heat is evenly distributed and the risk of scalding or burns can be avoided.

Ensure the Lid and the Teat is removed before heating!



ACCESSORIES



GENERAL

THERE ARE a number of accessories available on the market. Before you buy, ensure they are suitable for microwave use.

ENSURE THAT THE UTENSILS YOU USE are oven proof and allow microwaves to pass through them before cooking.



WHEN YOU PUT FOOD AND ACCESSORIES in the microwave oven, ensure that they do not come in contact with the interior of the oven.

This is especially important with accessories made of metal or metal parts.

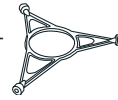
IF ACCESSORIES CONTAINING METAL comes in contact with the oven interior, while the oven is in operation, sparking can occur and the oven could be damaged.

ALWAYS ENSURE that the turntable is able to turn freely before starting the oven. If the turntable isn't able to turn freely you should use a smaller vessel.

TURNTABLE SUPPORT

USE THE TURNTABLE SUPPORT under the Glass turntable. Never put any other utensils on the turntable support.

🔧 Fit the turntable support in the oven.



GLASS TURNTABLE

USE THE GLASS TURNTABLE with all cooking methods. It collects the dripping juices and food particles that otherwise would stain and soil the interior of the oven.

🔧 Place the Glass turntable on the turntable support.



START PROTECTION / CHILD LOCK



THIS AUTOMATIC SAFETY FUNCTION IS ACTIVATED ONE MINUTE AFTER the oven has returned to "stand by mode". (The oven is in "stand by" when the 24-hour clock is displayed or if the clock has not been set, when the display is blank).



THE DOOR MUST BE OPENED AND CLOSED e.g. putting food into it, before the safety lock is released. Else the display will show "door".

door

PAUSE OR STOP COOKING

TO PAUSE COOKING:

THE COOKING CAN BE PAUSED to check, turn or stir the food by opening the door. The setting will be maintained for 10 minutes.



IF YOU DON'T WANT TO CONTINUE COOKING:

REMOVE THE FOOD, close the door and press the STOP button.



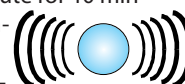
TO CONTINUE COOKING:

CLOSE THE DOOR and press the Start button **ONCE**. The cooking is resumed from where it was paused.



PRESSING THE START BUTTON TWICE will increase the time by 30 seconds.

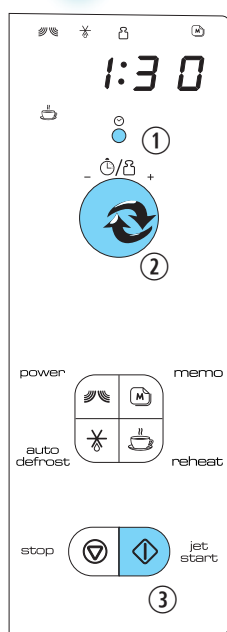
A BEEP WILL SIGNAL once a minute for 10 minutes when the cooking is finished. Press the STOP button or open the door to cancel the signal.



NOTE: The oven will only hold the settings for 60 seconds if the door is opened and then closed after the cooking is finished.



KITCHEN TIMER



USE THIS FUNCTION when you need a kitchen timer to measure exact time for various purposes such as cooking eggs or letting the dough rise before baking etc.

- 1 **PRESS THE CLOCK BUTTON.**
- 2 **TURN THE ADJUST KNOB TO SET THE TIME** to measure.
- 3 **PRESS THE START BUTTON.**

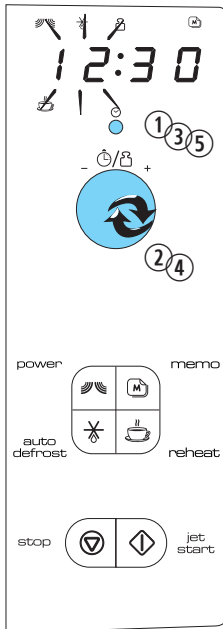
FLASHING COLONS indicate that the timer is running.



AN ACOUSTIC SIGNAL will be heard when the timer has finished to count down.

ONE PRESS ON THE CLOCK BUTTON displays how much is left on the Timer. It's displayed for 3 seconds and then returns to displaying the cooking time (If you are currently cooking).

TO STOP THE KITCHEN TIMER when it is operating in the background of another function, you must first recall it to the foreground by pressing the Clock button and then stop it by pressing the Stop button.



CLOCK



WHEN THE APPLIANCE IS FIRST PLUGGED IN or after a power failure, the display is blank. If the clock is not set, the display will remain blank until the cooking time is set.

- 1 PRESS THE CLOCK BUTTON** (3 seconds) until the left-hand digit (hours) flicker.
- 2 TURN THE ADJUST KNOB** to set the time to set the hours.
- 3 PRESS THE CLOCK BUTTON AGAIN.** (The two right hand digits (minutes) flicker).
- 4 TURN THE ADJUST KNOB** to set the minutes.
- 5 PRESS THE CLOCK BUTTON AGAIN.**

THE CLOCK IS SET and in operation.

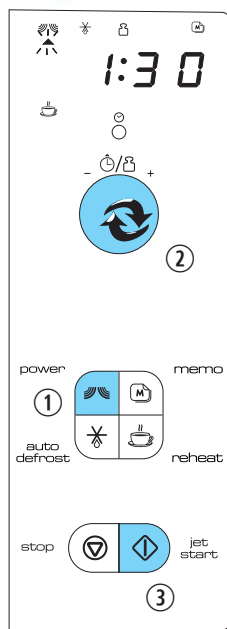
IF YOU WISH TO REMOVE THE CLOCK from the display once it has been set, simply press the Clock button again for 3 seconds and then press the Stop button.

TO REINSTATE THE CLOCK, follow the above procedure.

NOTE: KEEP THE DOOR OPEN WHILE SETTING THE CLOCK. This gives you 10 minutes to complete the setting of the Clock. Otherwise, each step must be accomplished within 60 seconds.



COOK & REHEAT WITH MICROWAVES



USE THIS FUNCTION for normal cooking and reheating, such as vegetables, fish, potatoes and meat.

- 1 **PRESS THE POWER BUTTON** to set the power.
- 2 **TURN THE ADJUST KNOB** to set the cooking time.
- 3 **PRESS THE START BUTTON.**

ONCE THE COOKING PROCESS HAS BEEN STARTED:

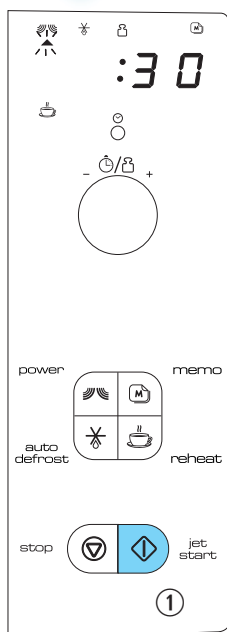
The time can easily be increased in 30-second steps by pressing the Start button. *Each press* increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time.

CHOOSING POWER LEVEL

MICROWAVES ONLY	
POWER	SUGGESTED USE:
JET (750 W)	REHEATING OF BEVERAGES , water, clear soups, coffee, tea or other food with a high water content. If the food contains egg or cream choose a lower power.
600 W	COOKING OF fish, meat, vegetables etc.
500 W	MORE CAREFUL COOKING e.g. high protein sauces, cheese and egg dishes and to finish cooking casseroles.
350 W	SIMMERING STEWS , melting butter.
160 W	DEFROSTING. Softening butter, cheeses.
90 W	SOFTENING Ice cream



JET START



THIS FUNCTION IS USED for quick reheating of food with a high water content such as clear soups, coffee or tea.

1 PRESS THE START BUTTON.

THIS FUNCTION AUTOMATICALLY STARTS with maximum microwave power level and the cooking time set to 30 seconds. Each additional press increases the time with 30 seconds. You may also alter the time by turning the adjust knob to increase or decrease the time after the function has started.



MANUAL DEFROST



FOLLOW THE PROCEDURE for "cook & reheat with microwaves" and choose power level 160 W when defrosting manually.

CHECK AND INSPECT THE FOOD REGULARLY. Experience will give you the times needed for various amounts.

FROZEN FOOD IN PLASTIC BAGS, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.

SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

SHIELD AREAS OF FOOD with small pieces of aluminum foil if they start to become warm (e.g. chicken legs and wing tips).



TURN LARGE JOINTS halfway through the defrosting process.

BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting time.

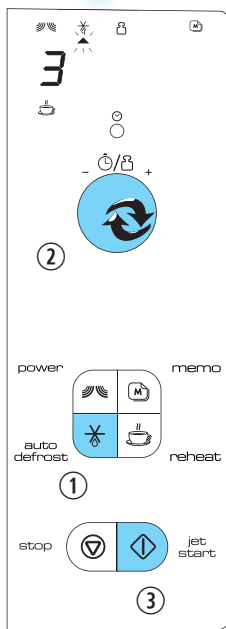
WHEN DEFROSTING it is better to under-thaw the food slightly and allow the process to finish during standing time.

STANDING TIME AFTER DEFROSTING ALWAYS IMPROVES the result since the temperature will then be evenly distributed throughout the food.





AUTO DEFROST



USE THIS FUNCTION for defrosting Meat, Poultry, Fish. AUTO Defrost should only be used if the net weight is between 100 g- 2 kg.
ALWAYS PLACE THE FOOD on the glass turntable.

- 1 **PRESS THE AUTO DEFROST BUTTON** repeatedly to select food class.
- 2 **TURN THE ADJUST KNOB** to set the weight.
- 3 **PRESS THE START BUTTON.**

SOME FOOD CLASSES REQUIRE the food to be turned during defrosting. In these cases the oven will stop and prompt you to perform the needed action.

IF THE DOOR ISN'T OPENED AT THIS TIME (within 2 minutes) the oven will continue the defrosting process. End result may not be optimal in this case.

- ❄️ Open the door.
- ❄️ Perform the prompted action.
- ❄️ Close the door and restart by pressing the Start button.

THIS FUNCTION NEEDS TO KNOW the net weight of the food.

FROZEN FOODS:

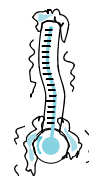
IF THE WEIGHT IS LESSER OR GREATER THAN RECOMMENDED WEIGHT: Follow the procedure for "Cook & Reheat with microwaves" and choose 160 W when defrosting.



FROZEN FOODS:

IF THE FOOD IS WARMER than deep-freeze temperature (-18°C), choose lower weight of the food.

IF THE FOOD IS COLDER than deep-freeze temperature (-18°C), choose higher weight of the food.

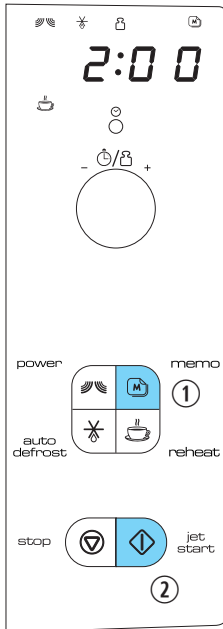


FOOD CLASS		AMOUNT	HINTS
1	MEAT	100G - 2KG	MINCED MEAT, CUTLETS, STEAKS OR ROASTS.
2	POULTRY	100G - 2KG	CHICKEN WHOLE, PIECES OR FILLETS.
3	FISH	100G - 2KG	WHOLE, STEAKS OR FILLETS.

FOR FOOD NOT LISTED IN THIS TABLE and if the weight is lesser or greater than recommended weight, you should follow the procedure for "Cook and reheat with microwaves" and choose 160 W when defrosting.



MEMORY



THE MEMORY FUNCTION PROVIDES you with an easy way to quickly recall a preferred setting.

THE PRINCIPLE OF THE MEMORY FUNCTION is to store whatever setting that is currently displayed.

HOW TO USE A STORED SETTING:

- 1 **PRESS THE MEMO BUTTON.**
- 2 **PRESS THE START BUTTON.**

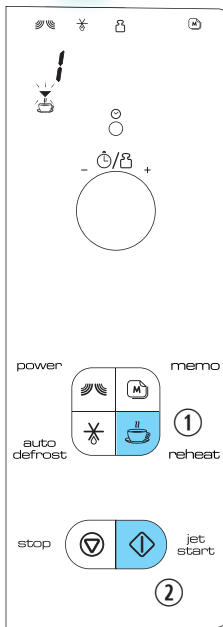
HOW TO STORE A SETTING:

- ⚙ Select any function.
- ⚙ Program your settings.
- ⚙ Press and keep the Memo button pressed for 3 seconds until an acoustic signal is heard. The setting is now stored. You may re-program the memory as many times as you wish.

WHEN THE APPLIANCE is plugged in or after a power failure, your Memo function will have stored - 2 minutes at full power as default setting.



BEVERAGE



THE BEVERAGE FUNCTION PROVIDES you with an easy way to quickly re-heat 1-4 cups of beverage.

- 1 **PRESS THE BEVERAGE BUTTON** repeatedly to select the amount of cups to be reheated.
- 2 **PRESS THE START BUTTON.**



1 CUP IS EQUAL TO 150 ml of beverage.

COOKING CHART

THE MORE FOOD YOU WANT TO COOK the longer it takes. A rule of thumb is that double amount of food requires almost double the time.

THE LOWER STARTING TEMPERATURE, the longer cooking time is required. Food at room temperature cooks faster than food taken directly from the refrigerator.

IF YOU ARE COOKING SEVERAL ITEMS of the same food, such as jacket potatoes, place them in a ring pattern for uniform cooking.



SOME FOODS ARE COVERED BY A SKIN OR MEMBRANE

e.g. potatoes, apples and egg yolks.

These food should be pricked with a fork or cocktail stick to relieve the pressure and to prevent bursting.



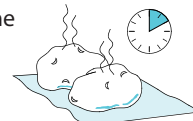
SMALLER PIECES OF FOOD WILL COOK FASTER than larger pieces and uniform pieces of food cook more evenly than irregularly shaped foods.

STIRRING AND TURNING OF FOOD ARE techniques used in conventional cooking as well as in microwave cooking to distribute the heat quickly to the center of the dish and avoids overcooking at the outer edges of the food.

WHEN COOKING FOOD OF UNEVEN SHAPE OR thickness, place the thinner area of food towards the center of the dish, where it will be heated last.

FOOD WITH LOT OF FAT AND SUGAR will be cooked faster than food containing a lot of water. Fat and sugar will also reach a higher temperature than water.

ALWAYS ALLOW THE FOOD TO STAND for some time after cooking. Standing time always improves the result since the temperature will then be evenly distributed throughout the food.



TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
CHICKEN (whole)	1000 G	750 W	18 - 20 MIN.	5 - 10 MIN.	TURN THE CHICKEN midway thru cooking. Check that the meatjuice is uncolored when the cooking is finished.
CHICKEN (fillets or pieces)	500 G		8 - 10 MIN.	5 MIN.	CHECK that the meatjuice is uncolored when the cooking is finished.
BACON	150 G		3 - 4 MIN.	1 - 2 MIN.	PLACE ON KITCHEN PAPER, on a plate, in 2 or 3 layers and cover with more kitchen paper.
VEGETABLES (fresh)	300 G		3 - 4 MIN.	1 - 2 MIN.	COOK COVERED and add 2 tbs salt.
VEGETABLES (frozen)	250 - 400 G		3 - 4 MIN. 5 - 6 MIN.	1 - 2 MIN.	COOK COVERED
JACKET POTATOES	1 PCS 4 PCS	600 W	4 - 6 MIN. 12 - 15 MIN.	2 MIN. 5 MIN.	PRICK WITH FORK. (1 pcs = 250 g). Turn midway thru cooking.
MEAT (loaf)	600 - 700 G		12 - 14 MIN.	5 MIN.	
FISH (whole)	600 G		8 - 9 MIN.	4 - 5 MIN.	SCORE THE SKIN and cook covered.
FISH (steaks or fillets)	400 G		5 - 6 MIN.	2 - 3 MIN.	PLACE WITH THINNER PARTS towards the center of the plate. Cook covered.

REHEATING CHART

AS IN TRADITIONAL COOKING METHODS, food reheated in a microwave oven must always be heated until piping hot.

THE BEST RESULTS ARE ACHIEVED if the food is arranged with the thicker food to the outside of the plate and the thinner food in the centre.

PLACE THIN SLICES OF MEAT on top of each other or interlace them. Thicker slices such as meat loaf and sausages have to be placed close to each other.



WHEN REHEATING STEWS OR SAUCES it is better to stir once to distribute the heat evenly.

COVERING THE FOOD helps to keep the moisture inside the food, reduces spattering and shortens the reheating time.

WHEN REHEATING FROZEN FOOD portions follow the manufactures instruction on the package.

FOOD WHICH CANNOT BE STIRRED, like gratin is best reheated on 400–600 W.

SOME MINUTES STANDING TIME will make sure the temperature is evenly distributed throughout the food.

TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
PLATED MEAL	300 G 450 G	750 W	3 - 5 MIN. 4 - 5 MIN.	1 - 2 MIN.	COVER THE PLATE
RICE	2 DL 6 DL		1 - 2 MIN. 3 - 4 MIN.	1 MIN. 2 MIN.	COVER THE DISH
MEAT BALLS	250 G		2 MIN.	1 - 2 MIN.	HEAT UNCOVERED
BEVERAGE	2 DL		1 - 2 ½ MIN.	1 MIN.	PUT A METAL SPOON in the cup to prevent overcooking.
SOUP (clear)	2½ DL		2 - 2 ½ MIN.	1 MIN.	REHEAT UNCOVERED in a soup plate or bowl.
MILKBASED SOUPS OR SAUCES	2 ½ DL	600 W	3 - 4 MIN.	1 MIN.	DO NOT FILL the container more than 3/4. Stir once during heating.
HOT DOGS	1 PCS 2 PCS		½ - 1 MIN. 1 - 1 ½ MIN.	1 MIN.	
LASAGNA	500 G		5 - 6 MIN.	2 - 3 MIN.	

DEFROSTING CHART

FROZEN FOOD IN PLASTIC BAGS, plastic films or cardboard packages can be placed directly in the oven as long as the package has no metal parts (e.g. metal twist ties).

THE SHAPE OF THE PACKAGE alters the defrosting time. Shallow packets defrost more quickly than a deep block.

SEPARATE PIECES as they begin to defrost. Individual slices defrost more easily.

SHIELD AREAS OF FOOD with small pieces of aluminiumfoil if they start to become warm (e.g. chicken legs and wing tips).



TURN LARGE JOINTS halfway through the defrosting process.

BOILED FOOD, STEWS AND MEAT SAUCES defrost better if stirred during defrosting time.

WHEN DEFROSTING it is better to under-thaw the food slightly and allow the process to finish during standing time.



STANDING TIME AFTER DEFROSTING always improves the result since the temperature will then be evenly distributed throughout the food.

TYPE OF FOOD	AMOUNT	POWER LEVEL	TIME	STANDING TIME	HINTS
ROAST	800 - 1000 G	DEFROST (160 W)	20 - 22 MIN.	10 - 15 MIN.	TURN halfway thru defrosting.
MINCED MEAT	500 G		8 - 10 MIN.	5 MIN.	TURN halfway thru defrosting. Separate thawed parts.
CHOPS, CUTLETS, STEAKS	500 G		7 - 9 MIN.	5 - 10 MIN.	TURN halfway thru defrosting.
CHICKEN (whole)	1200 G		25 MIN.	10 - 15 MIN.	TURN halfway thru defrosting.
CHICKEN pieces or fillets	500 G		7 - 9 MIN.	5 - 10 MIN.	TURN / SEPARATE halfway thru defrosting. Shield wingtips and legs with foil to prevent overheating.
FISH (whole)	600 G		8 - 10 MIN.	5 - 10 MIN.	TURN halfway thru defrosting and shield the tail with foil to prevent overheating.
FISH (steaks or fillets)	400 G		6 - 7 MIN.	5 MIN.	TURN halfway thru defrosting. Separate thawed parts.
LOAF OF BREAD	500 G		4 - 6 MIN.	5 MIN.	TURN halfway thru defrosting.
ROLLS & BUNS	4 PCS (150 - 200 g)		1 ½ - 2 MIN.	2 - 3 MIN.	PLACE in a ring pattern.
FRUIT & BERRIES	200 G		2 - 3 MIN.	2 - 3 MIN.	SEPARATE during defrosting.

MAINTENANCE & CLEANING

CLEANING IS THE ONLY MAINTENANCE normally required.

FAILURE TO MAINTAIN THE OVEN in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.


 **DO NOT USE METAL SCOURING PADS, ABRASIVE CLEANSERS, steel-wool pads, gritty washcloths, etc. which can damage the control panel, and the interior and exterior oven surfaces.**  Use a sponge with a mild detergent or a paper towel with spray glass cleaner. Apply spray glass cleaner to a paper towel.

DO NOT SPRAY directly on the oven.


AT REGULAR INTERVALS, especially if spills have occurred, remove the turntable, the turntable support and wipe the base of the oven clean.



THIS OVEN IS DESIGNED to operate with the turntable in place.


 **DO NOT** operate the microwave oven when the turntable has been removed for cleaning.

USE A MILD DETERGENT, water and a soft cloth to clean the interior surfaces, front and rear of the door and the door opening.

 **DO NOT ALLOW GREASE** or food particles to build up around the door.

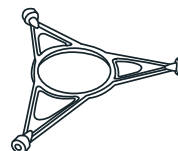
FOR STUBBORN STAINS, boil a cup of water in the oven for 2 or 3 minutes. Steam will soften the marks.

ADDING SOME LEMON JUICE to a cup of water, placing this on the turntable and boiling for a few minutes can eliminate odors inside the oven.

 **DO NOT USE STEAM CLEANING APPLIANCES** when cleaning your microwave oven.

DISHWASHER SAFE:

TURNTABLE SUPPORT.



GLASS TURNTABLE.



TROUBLE SHOOTING GUIDE

IF THE OVEN DOES NOT WORK, do not make a service call until you have made the following checks:

- ❧ The Turntable and turntable support is in place.
- ❧ The Plug is properly inserted in the wall socket.
- ❧ The Door is properly closed.
- ❧ Check your Fuses and ensure that there is power available.
- ❧ Check that the oven has ample ventilation.
- ❧ Wait for 10 minutes, then try to operate the oven once more.
- ❧ Open and then close the door before you try again.

THIS IS TO AVOID unnecessary calls for which you will be charged.

When calling for Service, please give the serial number and type number of the oven (see Service label). Consult your warranty booklet for further advice.



IF THE MAINS CORD NEEDS REPLACING it should be replaced by the original mains cord, which is available via our service organization. The mains cord may only be replaced by a trained service technician.



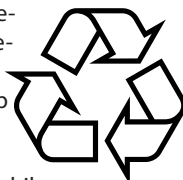
SERVICE ONLY TO BE CARRIED OUT BY A TRAINED SERVICE TECHNICIAN. It is hazardous for anyone other than a trained person to carry out any service or repair operation, which involves the removal of any cover, which gives protection against exposure to microwave energy.

DO NOT REMOVE ANY COVER.



ENVIRONMENTAL HINTS

THE PACKING BOX may be fully recycled as confirmed by the recycling symbol. Follow local disposal regulations. Keep potentially hazardous packaging (plastic bags, polystyrene etc.) out of the reach of children.



THIS APPLIANCE is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

THE SYMBOL on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.



DISPOSAL must be carried out in accordance with local environmental regulations for waste disposal.

FOR MORE DETAILED INFORMATION about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

BEFORE SCRAPPING, cut off the mains cord so that the appliance cannot be connected to the mains.

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing.

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing.

Three horizontal blue lines for writing.



Twenty horizontal blue lines for writing.

IN ACCORDANCE WITH IEC 60705.

THE INTERNATIONAL ELECTROTECHNICAL COMMISSION has developed a standard for comparative testing of heating performance of different microwave ovens. We recommend the following for this oven:

TEST	AMOUNT	APPROX. TIME	POWER LEVEL	CONTAINER
12.3.1	750 G	10 MIN.	750 W	PYREX 3.220
12.3.2	475 G	5 MIN.	750 W	PYREX 3.827
12.3.3	900 G	14 MIN.	750 W	PYREX 3.838
12.3.4	1100 G	18 - 20 MIN.	750 W	PYREX 3.827
13.3	500 G	AUTODEFROST		PLACE ON TURNTABLE

TECHNICAL SPECIFICATION

SUPPLY VOLTAGE	230 V/50 Hz
RATED POWER INPUT	1150 W
FUSE	10 A (UK 13 A)
MW OUTPUT POWER	750 W
OUTER DIMENSIONS (HxWxD)	285 x 456 x 386
INNER DIMENSIONS (HxWxD)	196 x 292 x 295



4 6 1 9 6 9 4 6 2 2 3 1



Whirlpool Sweden AB